Instructions for the Installer

CONVERSION INSTRUCTIONS

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE APPLIANCE'S LIFE CYCLE. **INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THE MANUFACTURER DECLINES ALL LIABILITY FOR IMPROPER USES OTHER THAN THOSE STATED ABOVE.**

This kit, for separate sale, has been specially designed to convert the barbecue from **LPG** to **NATURAL GAS**.
It contains all the components and instructions necessary for the conversion procedure.
The appliance is set in the factory to operate on **LPG**. The conversion procedure (requiring the kit described below) involves replacement of all the burner nozzles, adjustment of the primary air flow of the barbecue section burners only, and adjustment of the minimum flame setting on the gas taps.
On completion of these operations, replace the “regulated for gas” label on the rear of the barbecue with the one supplied in the kit.

The installation work must be carried out by a skilled technician.

WARNING: *Keep all the nozzles factory-fitted on the appliance, the union supplied and the “regulated for gas” label. It might be necessary to convert the appliance back from* ***NATURAL GAS*** *to* ***LPG*** *in the future.*

When converting back to ***LPG*** *the conversion procedure is exactly the same as that described below for* ***NATURAL GAS****.*

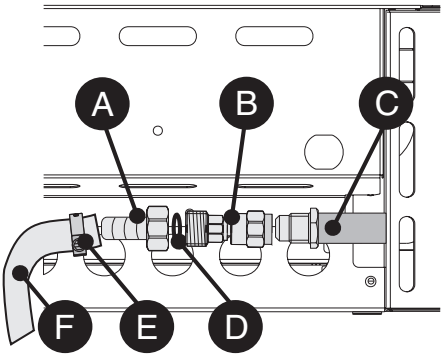
CONTENTS OF THE KIT

The contents of the natural gas conversion kit are listed below:

- NATURAL GAS NOZZLES.
- 5/8" TO 1/2" GAS MALE UNION.
- SEAL.
- "REGULATED FOR" LABEL (TO BE APPLIED AFTER CONVERSION).

CONNECTION TO THE MAINS GAS SUPPLY

Connect the appliance to the mains natural gas supply using a rubber or steel hose in accordance with the relevant regulations.
Screw the 5/8”-1/2” union (**B**) supplied onto the barbecue's gas inlet (**C**).
Screw the union (**A**) onto the union (**B**) fitting the seal (**D**) between them, as shown. Fit the hose (**F**) onto the union (**A**) and secure it with a band clamp (**E**).



Check that all the conditions listed below are met:

- the hose must be fixed to the hose connector with a safety band clamp;
- the hose must be accessible for inspection along its entire length (max. 1.5 m).
- the hose must not touch hot surfaces at any point (max. 50°C).
- there must not be any traction forces or stresses acting on the hose or any tight bends or kinks in it.
- the hose must not touch sharp components or edges.
- if the hose is not perfectly gastight and causes gas leaks, **do not attempt to repair it** ; replace it with a new hose.
- check that the hose's expiration date has not been passed.

If the appliance has been mounted on the optional trolley, lock the wheels using the clamps provided. Any pulling or tension on the hose might reduce the appliance's safety level.

BURNER, NOZZLE AND GAS CONSUMPTION DATA TABLES

Burner	Rated heat capacity (kW)	Bottled gas – G30/G31 30/37 mbar					
		n. turns by-pass	Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced heat capacity (W)	Capacity g/h G30	Capacity g/h G31
Left	4.5	closed	100	85	2200	327	321
Central (BQ90T)	4.5	closed	100	85	2200	327	321
Right	4.5	closed	100	85	2200	327	321
Radiant grill	3.8	1 + 1/4	95	Adj.	2500	276	271
Radiant grill (BQ90T)	4.5	1 + 1/4	105	Adj.	2700	327	321
Ultrarapid (BQ6030T)	3.5	closed	94	65	1500	254	250

*In the **by-pass n. of turns** column, **closed** means fully screwed down.*

Burner	Rated heat capacity (kW)	Natural gas - G20 20 mbar		
		n. turns by-pass	Nozzle diameter 1/100 mm	Reduced heat capacity (W)
Left	4.5	1 + 1/4	150	2200
Central (BQ90T)	4.5	1 + 1/4	150	2200
Right	4.5	1 + 1/4	150	2200
Radiant grill	3.8	2	145	2500
Radiant grill (BQ90T)	4.5	2 + 1/2	155	2700
Ultrarapid (BQ6030T)	3.5	1	133	1500

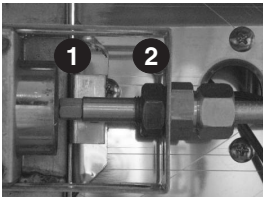
CHANGING THE NOZZLES

REPLACING THE BURNER SECTION NOZZLES

1 Remove the grids and refractory plates inside the barbecue section.
2 Undo the screws (for each burner) on the rear cross-member.
3 Remove the burners from the barbecue section.
4 Using a 7 mm socket wrench, undo the nozzles on the taps (replace the nozzles as specified in the table above).
5 Adjust the primary air flows (see adjusting primary air flows section).
6 Put the burners back into place correctly and tighten the fixing screws.

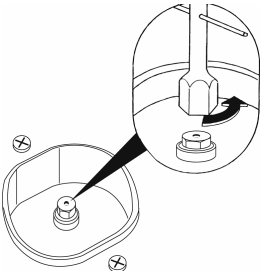
REPLACING THE RADIANT GRILL NOZZLES (ON TOP VERSIONS ONLY)

1 Remove the rear of the barbecue by undoing the supporting screws.
2 Using a 7 mm spanner, unscrew the nozzle (**1**).
3 Replace the nozzles as specified in the table above. To make it easier to fit the nozzle, the nut (**2**) can be unscrewed.
4 Retighten the nut (**2**) with great care.
5 Fit the rear part back into place and screw on with the fixing screws.



REPLACING THE ULTRARAPID BURNER NOZZLE (BQ6030 MODELS ONLY)

1 Remove the grid, the burner cap and the flame diffuser ring.
2 Using a 7 mm socket wrench, unscrew the burner nozzle.
3 Replace the nozzle as specified in the table above.
4 Put the burner, the burner cap and the flame diffuser ring back into place correctly.
5 Fit the rear part back into place and screw on with the fixing screws.

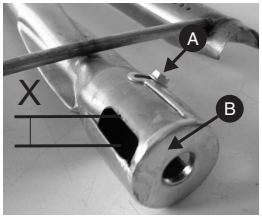


ADJUSTING THE PRIMARY AIR FLOWS

The operations below must be carried out for every burner in the barbecue section:

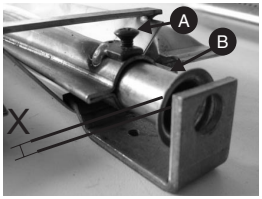
ADJUSTING THE PRIMARY AIR FLOW FOR "U"-SHAPED BURNERS

1 Undo the adjuster screw **A** of the air regulator sleeve.
2 Turn the regulator sleeve **B** into the position for the type of gas to be used, consulting the table below.
3 Tighten the regulator screw, making sure that the distance **X** is correct (see table below).



ADJUSTING THE PRIMARY AIR FLOW FOR "PARALLEL FLAME" BURNERS

1 Undo the adjuster screw **A** of the air regulator sleeve.
2 Pull the regulator sleeve **B** out or push it in to achieve the position for the type of gas to be used, consulting the table below.
3 Tighten the regulator screw, making sure that the distance **X** is correct (see table below).

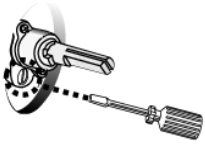


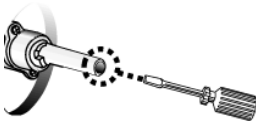
	NATURAL GAS (N) U-shaped burners	G30/G31 (LPG) U-shaped burners	NATURAL GAS (N) Parallel flame burners	G30/G31 (LPG) Parallel flame burners
X =	4 mm	8 mm	2 mm	8 mm

ADJUSTING THE BURNER MINIMUM SETTING

CONVERTING FROM LPG TO NATURAL GAS

Perform the operations described below on all the gas taps.





1 Pull off the knob.
2 Make sure that the by-pass inside is screwed fully down. Use a screwdriver inside or on the side of the rod (see right).
3 Turn the bypass as stated in the **BURNER CHARACTERISTICS, NOZZLES AND GAS CONSUMPTION** table (see page 10).
4 When adjustments are complete, fit the knob, light the relative burner and turn it to the minimum setting ▵. The flame should be even at the minimum setting.
5 Check that the flame remains stable when the knob is turned quickly from the maximum to the minimum setting. The flame must not go out.
6 If the minimum flame is not even, remove the knob and make small clockwise or anti-clockwise adjustments to the bypass then check stability again. Otherwise the minimum flame has been adjusted successfully.

CONVERTING FROM NATURAL GAS TO LPG.

Perform the operations described below on all the gas taps.

1 Pull off the knob.
2 Turn the by-pass inside, screwing it fully down. Use a screwdriver inside or on the side of the rod (see right).
3 For the grill tap, after screwing the bypass fully down back it off by 1+1/4 turn.